

# Wallpaper\*

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**OH, SUGAR**

**EDIBLE CROCKERY >>**

We were always told not to play with our food, but thankfully there are people out there ignoring parental discipline and doing it to great effect. Candy is a particular favourite for reinvention. Proef, the brilliant 'food laboratory' founded in Rotterdam and recently opened in Amsterdam, has given sugar a makeover, modelling it into colourful cups, cutlery and plates.

Sugar plate, €10; cup, €10; teaspoon, €3.50, all by Proef, Ketelhuis 9, Gosschalklaan 12, Amsterdam, tel: 31.10 280 7297, [www.proefamsterdam.nl](http://www.proefamsterdam.nl)



**TEA FOR ZOO**

**ILLUSTRATED CADDIES FROM JAPAN >**

Its oriental provenance alone once made tea exotic, but now it has to sing and dance to draw us in. A beautiful box helps, and packaging is moving on from cardboard pastiches of Chinese caddies to tins that are more tangential. We have no idea what a hippo has to do with Keemun or an elephant with Assam, but we like Tea Note's animal-inspired take on the caddy. The six blends come in leaf form.

Teas, ¥1,050 (\$9) each, by Tea Note, tel: 81.4 2587 9319 (Japan), [www.tea-note.jp](http://www.tea-note.jp)



**CLEAR SPIRITED**

**CATSKILL MOUNTAIN SPRING WATER <<**

The more basic the product, the more we look for inventive, playful packaging. Sei water is natural spring water sourced from the Catskill Mountains in New York State, but its clean-cut 500ml bottle suggests a hooch-filled hip-flask and adds a definite swagger to routine hydration. Perfect for would-be rugged mountain men and women, although swigging from it mid-workout at your local gym may raise eyebrows.

Catskill mountain spring water, \$1.89, by Sei, from Balducci's, 81 Eighth Avenue (at 14th), New York, tel: 1.212 741 3700, [www.balduccis.com](http://www.balduccis.com)



**FOOD EXTRA**

**The burger bar may be out of favour elsewhere, but the American food staple is soon to have a makeover by top US chef Thomas Keller. He is planning a burger barn in Yountville, Napa. 'I'm an American; I grew up eating hamburgers. As I grew older, I didn't stop eating them, I just started searching for a better hamburger,' says Keller, who is also behind the much-lauded Napa restaurant, The French Laundry. We're sure his fries will be pretty good, too.**

For more food news, see [www.wallpaper.com/design](http://www.wallpaper.com/design)

**SPREAD THE NEWS**

**GOURMET ALMOND BUTTER >**

There's no doubt that, when it comes to nutty butters, America is way ahead of the rest of us in matters of quality and choice. San Diego-based Spread is offering a fresh spin on classic peanut butter with a selection of almond pastes. The 11 flavours explore all sweet territories from Butterscotch to Milk Chocolate Cherry. We'll rough it with the humble peanut when we have to, but almond is our favourite new nut.

Gourmet Almond Spread, \$10.50, by Spread, 2879 University Avenue, San Diego, tel: 1.619 543 0406, [www.trendalmonds.com](http://www.trendalmonds.com)